

OUTDOOR COOKER

WARNINGS & INSTRUCTIONS

MODEL: SHP30



ANSI Z21.89-2017 CSA 1.18-2017
Outdoor Cooking Specialty Gas Appliance

⚠ WARNING

FOR OUTDOOR USE ONLY

⚠ DANGER

If you smell gas:

- Shut off gas to the appliance at the tank
- Extinguish any open flame.
- If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

⚠ WARNING

- To installer or person assembling this appliance: Leave this manual with this appliance for future reference.
 - To consumer: Keep this manual with this appliance for future reference.
- This instruction manual contains important information necessary for the proper assembly and safe use of this product. Read and follow all warnings and instructions before assembling and using this appliance. Do not discard this instruction manual.

⚠ WARNING

Take care the openings at side and rear of the appliance are not obstructed, or that air flow is restricted by placing items or other appliances close to, or adjacent to openings. Do not build this appliance into a cavity or enclosure.

⚠ DANGER

- Never operate this appliance unattended.
- Never operate this appliance within 3 m / 10 ft of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 7.5 m / 25 ft of any flammable liquid.
- Do not overfill cooking pots.
- Never allow oil or grease to get hotter than 200°C / 400°F. If the temperature exceeds 200°C / 400°F, or if oil begins to smoke, immediately turn burner or gas supply OFF.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 45°C / 115°F or less.
- If a fire should occur, keep away from appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

⚠ WARNING

1. Do not store or use gasoline or other liquids with flammable vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

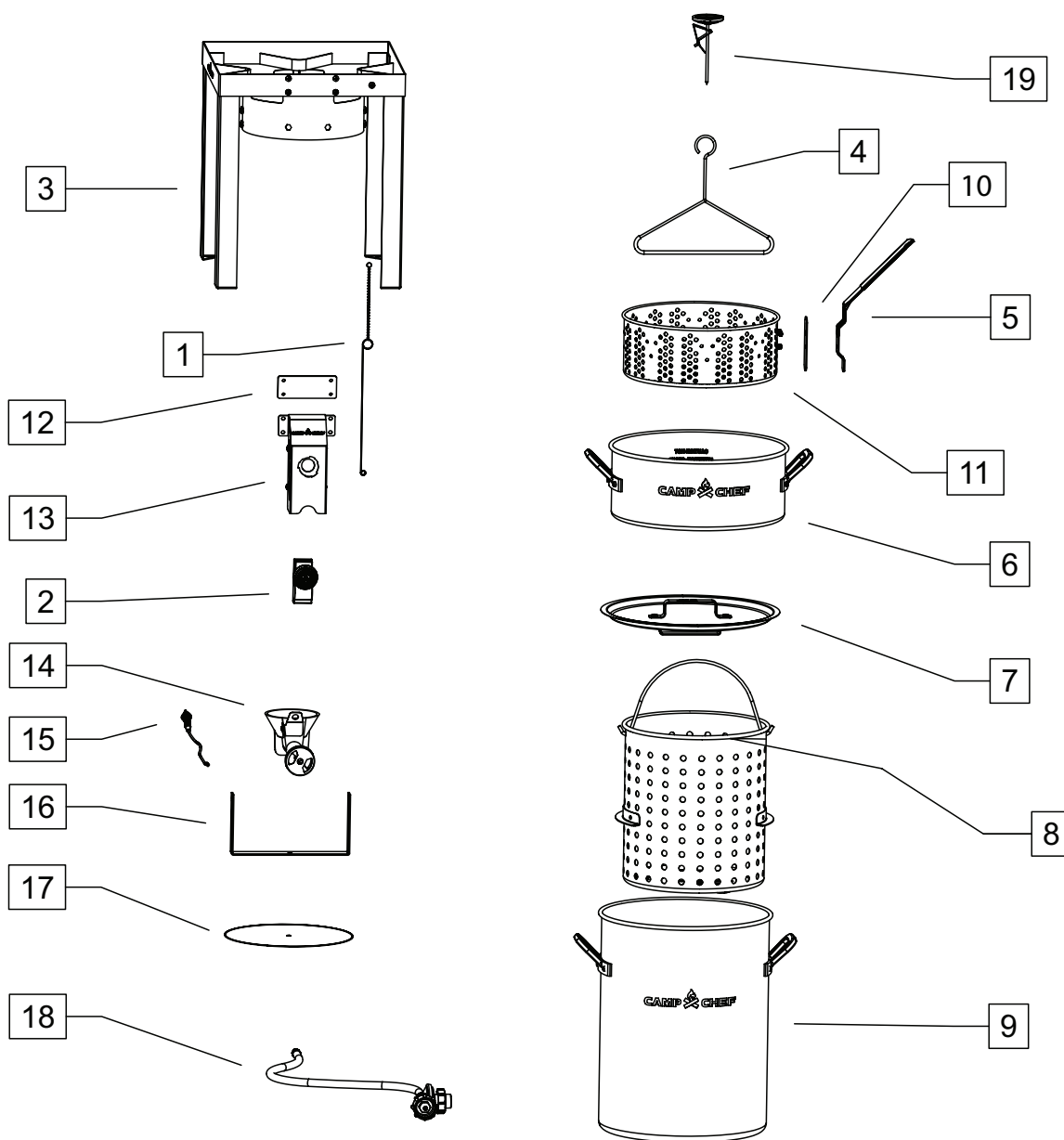
⚠ WARNING

This appliance is not for frying turkeys. The 30 Qt pot provided with this product, must only be used for heating water (not oil or grease)

⚠ WARNING

Do not place an empty cooking pot on the appliance or allow a filled pot to boil dry while appliance is in operation. Use caution when placing anything in the cooking pot while the appliance is in operation.

REPLACEMENT PARTS MODEL SHP30



Item	Part Number	Description	Quantity
1	SHP100-2	Match holder	1
2	SHP100-5	SHP Ignitor	1
3	SHP30-1	SHP30 Stove asm	1
4	SHP30-10	SHP30 Strainer Hook	1
5	SHP30-11	SHP30 Fry Pot Handle	1
6	SHP30-12	SHP30 Fry Pot	1
7	SHP30-13	SHP30 Boiler Pot Lid	1
8	SHP30-14	SHP30 Strainer	1
9	SHP30-15	SHP30 Boiler Pot	1
10	SHP30-16	SHP30 Fry Pot Handle Support	1
11	SHP30-17	SHP30 Fry Pot Strainer	1
12	SHP30-2	SHP30 Bolt Plate	1
13	SHP30-3	SHP30 Ignitor Cover	1

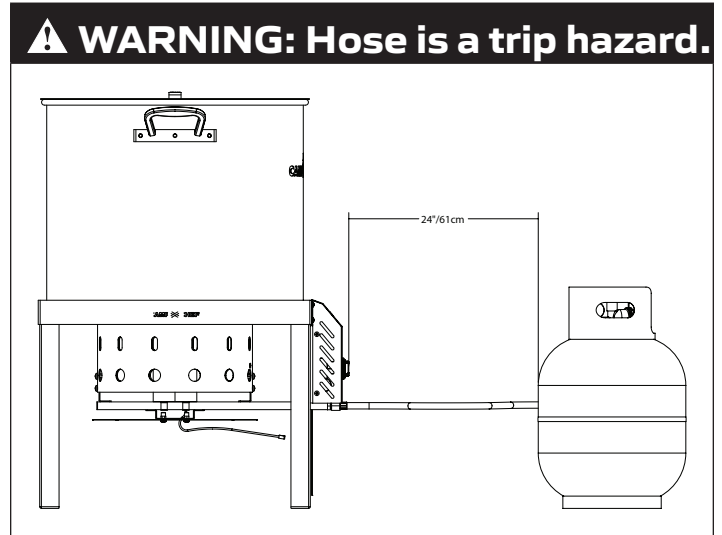
Item	Part Number	Description	Quantity
14	SHP30-4	SHP30 Burner	1
15	SHP30-5	SHP30 Electrode	1
16	SHP30-6	SHP30 Crossbar	1
17	SHP30-7	SHP30 Heat Shield	1
18	SHP30-8	SHP30 Regulator	1
19	SHP30-9	SHP30 Thermometer	1
20	SHP100-14	Hardware Kit:	
		M5 flange nut	1
		M5 wingnut	1
		M6x16	4
		M5x8	4
		M5 washers	3
		M5 star washers	3
		M5x10	3
		M5 nut	3

IMPORTANT SAFETY WARNINGS

1. Do NOT leave this appliance unattended while in use. The user must remain in the immediate area of the product and have a clear view of the product at all times during operation.
2. Keep children and pets away from burner at all times.
3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.
4. For OUTDOOR use only. Do NOT use in a building, garage or any other enclosed area. Do NOT use in or on recreational vehicles or boats. NEVER use this appliance as a heater.
5. Do not operate appliance under ANY overhead construction. Keep a minimum clearance of 3 m / 10 ft from the sides, front and back of appliance to ANY construction. Keep the area clear of all combustible material and flammable liquids, including wood, dry plants and grass, brush, paper, and canvas.
6. Use ONLY on a level, stable non-combustible surface like bricks, concrete or dirt. Do NOT use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.
7. Keep the fuel supply hose away from any heated surfaces.
8. To prevent accidental fires, before using the appliance ensure that the hose is not damaged and all joints and connections are not leaking by turning on the cylinder valve, leave the burner valve closed, and apply a soapy solution to the joints and connections. If a continuous hissing sound is heard, or if the soapy solution bubbles, there is a leak. Do not use the appliance if there is a leak. Replace the faulty parts.
9. Extinguish all open flames before connecting the gas supply to the appliance and before checking for leaks.
10. In the event of fire do NOT attempt to extinguish with water. Use a Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.
11. NEVER overfill the cooking pot water. Follow instructions in this manual for establishing proper water levels.
12. Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance, care shall be taken to avoid burns from hot cooking liquids. Once food is removed from pot, do not allow pot to boil dry.
13. DO NOT place an empty cooking vessel on burner while in operation. Do not allow a filled pot to boil dry while appliance is in operation. Use caution when placing anything in the cooking vessel while burner is in operation.
14. In the event of rain, hail, sleet or other forms of precipitation, IMMEDIATELY turn off burner(s) and gas supply, then cover cooking vessel. Do NOT attempt to move the appliance or the cooking vessel.
15. Avoid bumping or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
16. Do NOT move the appliance when in use. Allow unit to cool to 45°C / 115°F before moving or storing.
17. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids. Wear close-toed shoes when operating appliance.
18. In case there is a fire, call the local fire department. Stay clear from flames. Do not attempt to extinguish an oil or grease fire with water.

19. Use only accessories, such as cooking vessels recommended by the manufacturer, to allow safe and proper performance of the product. Never use a cooking vessel larger than 30 quarts and 12" (305 mm) diameter.
 20. This product is not intended for commercial use.
 21. Do not put a cover or anything flammable on the appliance while it is in use or hot.
 22. Always cover the appliance, with patio cover (if supplied), when not in use.
 23. In the event the appliance has been exposed to water, tilt the appliance forward and allow water to drain from the burners before attempting to ignite.
- When cooking with oil or grease, the oil thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of the oil thermometer. If the oil thermometer supplied with this fryer or boiler has been lost or damaged, a replacement oil thermometer must be one specified by the appliance manufacturer.
 - Check thermometer function before each use by inserting it into a pot of boiling water and ensuring that it registers approximately 212° F ± 20° F (100° C ± 10° C). If it does not function properly, obtain a replacement thermometer specified by the manufacturer before using the appliance.
 - If the temperature exceeds 400° F (204° C) or if oil begins to smoke, immediately turn the burner or gas supply **OFF** and wait for the temperature to decrease to less than 350° F (177° C) before relighting burner according to the manufacturer's instructions. If there is a lid (cover), do not remove the lid as oxygen will feed the fire.
 - Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When cooking with oil/grease, all food products **MUST** be completely **THAWED** and towel **DRIED** before being immersed in the cooking pot.
 - Use appliance only with LP (propane) gas and the regulator/valve assembly supplied with the appliance.
 - Installation must conform with local codes, or in their absence with National Fuel Gas Code, NFPA 54/ANSI Z223.1. Handling and storage of LP cylinders must conform to LP Gas Code NFPA/ANSI 58. Appliance is not for use in or on recreational vehicle and/or boats.
 - Do not modify this appliance. Modifications will result in a safety hazard.
 - Apartment Dwellers: Check with management to learn the requirements and fire codes for using an LP Gas appliance at an apartment. If allowed, use outside on the ground floor with a 3 m / 10 ft clearance from walls or rails. Do **NOT** use appliance on or under any apartment, condominium balcony or deck.
 - Non-rechargeable batteries are not to be recharged. Batteries are to be inserted with the correct polarity. Exhausted batteries are to be removed from the product. **DO NOT DISPOSE OF BATTERIES IN A FIRE. BATTERIES MAY EXPLODE OR LEAK.**
 - Always have a BC or ABC fire extinguisher readily available when cooking.
 - This appliance is not designed for use with natural gas.
 - The heat shield must always be in place during use.
 - Before opening LP tank valve, check the coupling nut for tightness. When appliance is not in use, turn off control valve and LP tank valve on supply cylinder.

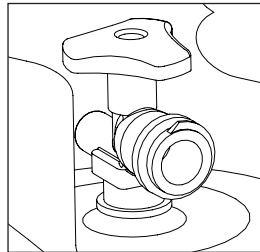
- Never use LP tank if visibly rusted, damaged, or out of date.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- The regulator may make a humming or whistling noise during operation. This will not affect the safety or use of the appliance.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. See product sheet for hose and regulator information.
- Do not block holes in bottom or sides of appliance.
- Never operate appliance with LP tanks out of correct position specified in Assembly Instructions.
- Use caution when in close proximity to appliance. Falling or tripping near the gas appliance may result in splashing or igniting of hot cooking liquids and potentially cause personal injury or property damage.
- Never overfill the cooking pot with oil, grease or water. Doing so could result in the unit becoming top-heavy and creating an unsafe/ unstable condition. Follow instructions in this manual for establishing proper oil, grease or water levels.



- Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.
- NEVER store a spare LP tank under or near appliance or in enclosed areas. NEVER fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve. Failure to follow these instructions exactly could cause a fire resulting in death or serious injury.
- If you see, smell, or hear escaping gas, immediately get away from the LP tank/ appliance and call your fire department.
- The minimum outside operating temperature of this appliance is 32° F (0° C). Never use this appliance when the temperature is below this minimum.
- The appliance and LP tank must be arranged so that any wind blows heat from the appliance AWAY from the LP tank.
- All spare LP tanks must have safety caps installed on the LP tank outlet.

LP Tank Removal, Transport and Storage

- Turn OFF all control valves and LP tank valve. Turn coupling nut counterclockwise by hand only – do not use tools to disconnect. Place dust cap on cylinder valve outlet whenever cylinder is not in use. Only install the type of dust cap on the cylinder outlet valve that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown).
Do not store an LP tank in enclosed spaces such as a carport garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle, which may become overheated by the sun.
- Do not store LP tanks in an area where children play.
- When the appliance is not in use, the gas must be turned off at the supply cylinder.
- Supply cylinders must be stored outdoors out of the reach of children, and shall not be stored in a building, garage, or any other enclosed area.
- Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.
- The cylinder must be disconnected when the appliance is not in use.



LP Tank

The LP tank used with your appliance must meet the following requirements:

- The tank must be approximately 31.1 cm/12 in diameter x 46 cm/18.25 in tall with a marked 9.07 kg / 20 lb LPG capacity or 21.6 kg / 47.6 lb water capacity as stated by the tank manufacturer.
- Be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- The propane cylinder used with this appliance must include a collar to protect the cylinder valve.

LP tank valve must have:

- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal.

LP (Liquefied Petroleum Gas)

- LP gas is non-toxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer must purge tanks before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tanks will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas companies" for nearest certified LP dealers.

LP Tank Exchange

- Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- Leak test new and exchanged LP tanks BEFORE connecting to appliance.

LP Tank Leak Test

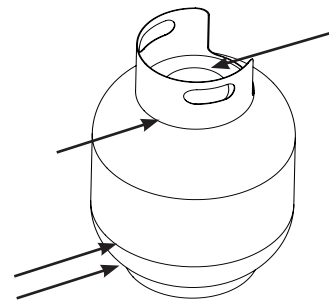
⚠ WARNING

Appliance must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.

For your Safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.

Use a clean paintbrush and 50/50 soap and water solution. Use mild soap and water. Do not use household cleaning agents. Damage to gas train components can result. Brush soapy solution onto all weld seams and entire valve area.



⚠ WARNING

If "growing" bubbles appear, do not use or move the LP tank. Contact an LP gas supplier or your fire department.

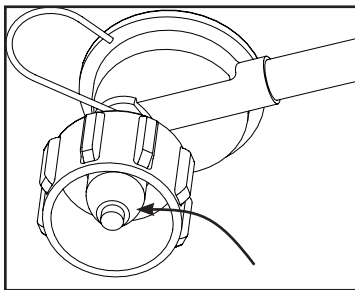
Connecting Regulator to Appliance

Use an adjustable or 19 mm / 3/4 in wrench to connect the regulator hose to the cooking system. Tighten securely with wrench. Do not use appliance before checking for leaks. See section Leak Testing.

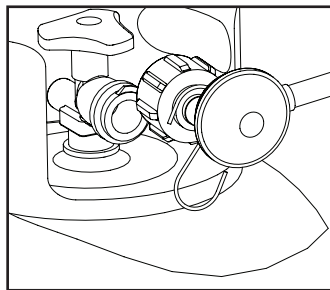
Connecting Regulator to the LP Tank

Only use the pressure regulator and hose supplied with this appliance.

1. Place LP tank on a secure, level, and stable surface.
2. Turn the regulator knob to the OFF position. (Turning clockwise)
3. Turn LP tank OFF by turning hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve.



(B) Nipple has to be centered into the LP tank valve



(C) Hold coupling nut and regulator as shown for proper connection to LP tank valve

5. Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (C) with LP tank valve so as not to cross thread the connection.
6. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete connection. Tighten by hand only – do not use tools.

NOTE: If you cannot complete connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, do not use this regulator!

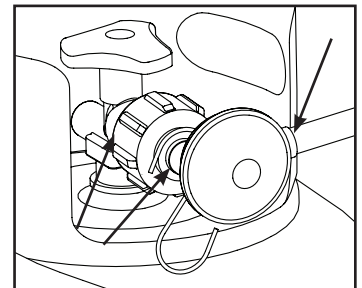
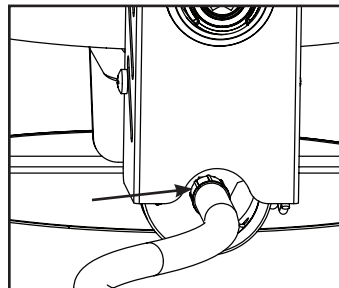
- Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this appliance to the self-contained LP gas system of a camper or trailer or motor home.

WARNING

Appliance must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.

NOTE:  represents off.
Leak Testing

1. Turn all control valve(s) to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Slowly open LP tank valve by turning hand wheel counter clockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct the leak before proceeding.
4. Brush 50/50 soap and water solution onto indicated connections shown.



5. If “growing” bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped, do not try to repair. Call for replacement parts. Order new parts by giving the serial number, model number and name of items needed to the Service Center.
6. Always close LP tank valve after performing tank leak test by turning hand wheel clockwise.

WARNING

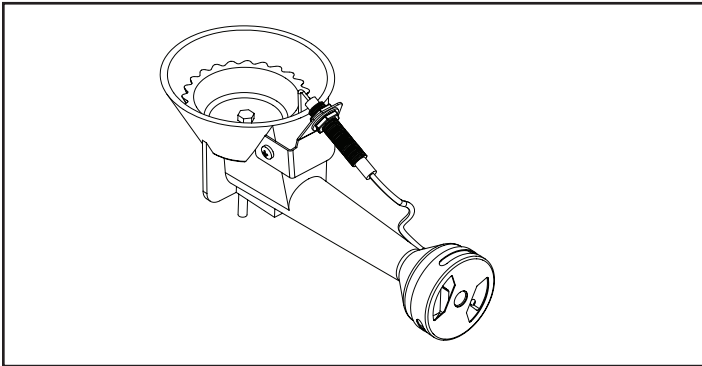
- Do not use appliance until leak checked.
- If you cannot stop a gas leak, immediately close LP tank valve and call LP gas supplier or your fire department!

Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hose assembly before using appliance. Use only valve/hose/regulator specified by manufacturer. See product sheet for hose and regulator information.

WARNING

Do not attempt to adjust the burner. It is preset to the factory specifications



Instructions for lighting burner:

Do not lean over LP cooker while lighting. Read all instructions before lighting and only light burner outdoors.

1. Remove all appliances and pots from the burner to create a free flow of air.
2. Turn control valve(s) to OFF position.
3. Ensure a minimum of 24 inches (61 cm) separate the LP tank and the appliance.
4. Slowly open LP bottle valve.
5. Press and continually hold the ignition button while rotating the the regulator control knob until burner is lit.
6. When the burner is lit, turn the regulator control knob to the desired heat output position between ON and OFF.

Instructions for using the 30 QT pot:

1. Only boil water, not to be used with oil or grease.
2. To drain the basket, use the hook to lift the basket out of the pot, turn 90 degrees and lower. The brackets on the outside of the basket should rest on the brackets on the inside of the pot.

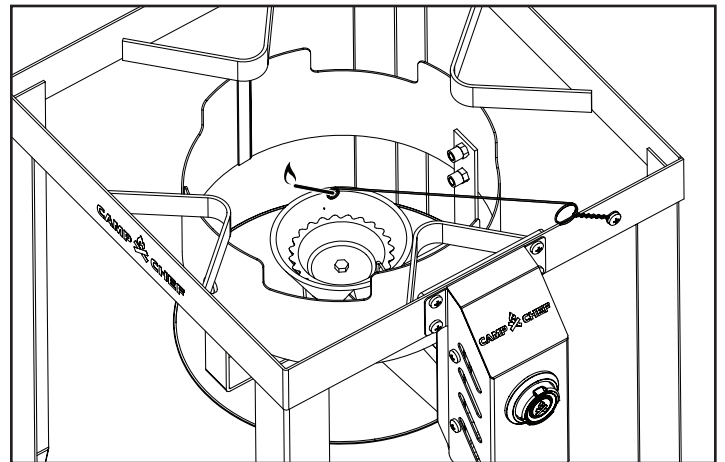
Instructions for using the 10 QT fry pot:

1. To drain the basket, lift the basket out of the pot and use the hook at the base of the handle to rest the basket on the side of the pot.
2. Basket is not suitable to hold more than 5 lbs of food at a time. If the weight exceeds this limit damage may occur.

Instructions for lighting burner with match:

Do not lean over LP cooker while lighting. Read all instructions before lighting and only light burner outdoors.

1. Remove all appliances from the burner to create a free flow of air.
2. Turn control valve(s) to OFF position.
3. Slowly open LP bottle valve.
4. Light a long match (fireplace match) and place it over burner. If using a short match, place the unlit match into the match holder then light the match. Slowly rotate the the regulator control knob until burner is lit.



5. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

When burner flame is accidentally extinguished

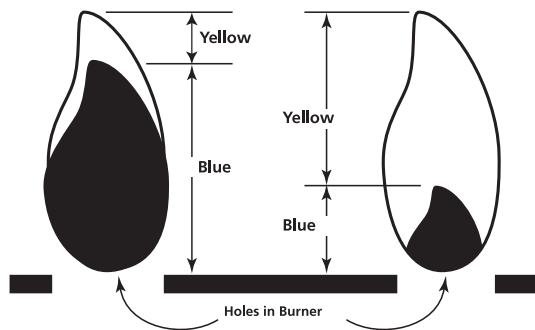
1. Turn off LP tank by turning clockwise to a full stop.
2. Turn regulator control knob counterclockwise to the OFF position.
3. Inspect the hose and make sure connections are complete. After waiting 5 minutes, restart the appliance following "INSTRUCTIONS FOR LIGHTING BURNER."

Turning LP Cooker Off

- Turn regulator control knob counterclockwise to the OFF position.
- Turn LP tank OFF by turning hand-wheel clockwise to a full stop.

Burner Flame Check

- Light burner. You should see a smaller flame in the LOW position than seen on HIGH. Always check flame prior to each use. A blue flame with little or no yellow flame provides the best heat. Curing of paints and parts will produce an odor only on first use.

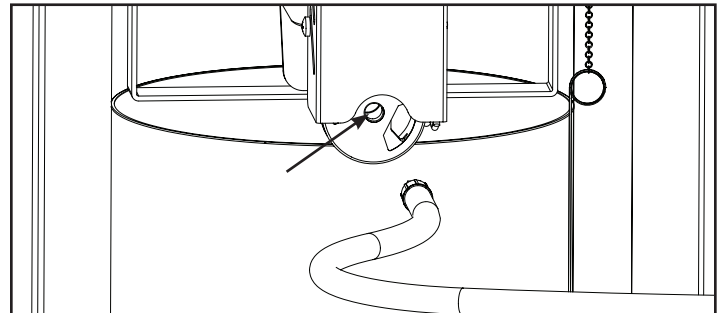


WARNING

All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off at the LP cylinder. DO NOT clean any part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning The Burner

NOTE: Spiders and small insects can spin webs and build nests inside the burner. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner and orifice. Such a fire can cause operator injury and serious damage to the appliance. To help prevent a blockage and ensure full heat output, clean and inspect burner tube often (once or twice a month). NOTE: Water or air pressure will not normally clear a spider web.



Steps for cleaning the Burner:

1. Disconnect the regulator hose from the burner tube.
2. Look inside the burner tube for nests, webs, or mud.
3. To remove the gas flow obstructions, use a flexible venturi brush or bend a small hook on one end of a long flexible wire or use an air hose.
4. Inspect and clean the burner if needed.
5. When the burner is reassembled, align the threads of the regulator hose to the center line of the burner tube and tighten with a wrench.

Cleaning and Maintenance

Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use. NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on usage). Cleaning should be done where detergents won't harm patio, lawn, or the like.

Suggested Cleaning Materials:

- Mild dish washing liquid detergent
- Wire brush
- Nylon cleaning pad
- Hot water
- Paper clip
- Soft brass bristled brush

Confirm that all components are completely dry after cleaning and before storing.

Always allow appliance to cool to 115° F (46° C) before cleaning.

Component Cleaning:

- **BURNER:** Wire brush loose corrosion from burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- **COOKING SURFACES, POTS AND PANS:** Clean the cooking surface with soapy water and a nylon cleaning pad.
- If cooking pots have black soot cooked on the outside, it can be scrubbed off with steel wool. DO NOT spray oven cleaner on aluminum cooking pots to remove grease or soot as it will cause the finish to become dull.
- If food remains stuck to the basket, place in hot water and allow to soak. After cooling, scrub with nylon pad.
- If hard water causes darkening on the interior of the cooking pots, fill to the level of the darkened area with a mixture of water, cream of tartar and vinegar (1 qt of water, 2 Tbsp of cream of tartar, 1/2 cup of vinegar), and boil for 10 minutes.
- After appliance has cooled, wipe areas where paint and finish have burned off to minimize rusting.

TROUBLESHOOTING

Why won't my burner light?	<ul style="list-style-type: none">• Make sure your regulator is fully tightened on the propane tank. Try unscrewing and re-tightening the coupling nut.• Make sure your LP tank has propane.• Make sure you press and hold the ignition button on ignition. It may take a few clicks for the gas to catch fire.• Check that the electrode is sparking. To do this, make sure the valve is closed on your tank. Hold the ignition button while looking into the burners. You should see a spark coming out of the electrodes. If there is no spark, check the following:<ol style="list-style-type: none">1. Make sure the battery was installed correctly with the + end toward the battery cap.2. Try replacing the battery.3. Unscrew and reinstall the battery cap. Ensure the threads engage and the cap is tightened all the way down.4. Ensure the wire connections are tight.
My burner lights, but why won't it stay lit?	<ul style="list-style-type: none">• Ensure that your tank has propane.• The burner may struggle to stay lit in windy conditions. If it is windy, allow the appliance to cool and try moving to a less windy location.• Try adjusting the regulator knob and cooking at a different temperature
My burner lights but there isn't enough heat coming out, why won't the flame get bigger?	<ul style="list-style-type: none">• Try turning the regulator knob clockwise to allow more gas flow.• Your appliance may be in low flow. Try the following:<ol style="list-style-type: none">1. Turn off the regulator knob and tank valve.2. Disconnect the regulator and wait 1 minute.3. Reconnect the regulator to the tank and slowly open the valve on the propane tank.4. Now relight and it should be out of low flow.

SERVICE AND WARRANTY

WARRANTY PERIODS AND COVERAGE		
Warranty Period	Components	Coverage
1 year	All parts	Material and manufacturing defects

3 YEAR LIMITED WARRANTY (from date of purchase)

Camp Chef No-Hassle Limited Warranty:

Here at Camp Chef we stand by our products, quality controls, and take pride in our customer service. Because of this, your new Camp Chef product comes with a No-Hassle Limited Warranty. For Hassle-Free warranty service, be sure to register your products at campchef.com/productregistration. We warrant that our products will be free from defects in all materials and workmanship (excluding paint and finish) for the Warranty Coverage Period described below. This warranty is extended only to the original consumer purchaser. During the Warranty Coverage Period, we will (at our sole option) replace any defective part or product covered by this warranty when provided with proof of purchase. The replacement will be without charge.

Required Maintenance:

Clean your product after each use to maintain its finish and prolong its lifespan. Wipe away all grease and ashes. Keep metal products free of moisture, salts, acids and harsh fluctuations in temperature. Product paint and other finishes are not covered by this warranty. The exterior finish of the product will wear down over time. For these reasons, the limited warranties do not cover rust or oxidation.

Coverage Details:

Warranty does not cover normal wear of parts or damage caused by misuse, abuse, overheating and alteration. No alterations are covered in this warranty. Camp Chef is not responsible for any loss due to neglectful operation. Furthermore, this warranty does not cover products damaged or rendered defective due to accident, misuse, abuse, modification, water damage, neglect, improper handling or storage, improper maintenance or installation, or exposure to weather, natural disasters such as earthquakes, hurricanes, tornadoes, floods, lightning, fires, or failure to follow instructions for use. Without limiting the exclusions stated above, warranty does not cover; paint damage caused by (i) high temperatures, (ii) UV exposure, (iii) excessive humidity, (iv) chlorine, (v) industrial fumes, (vi) fertilizers, (vii) lawn pesticides, (viii) salt, (ix) other substances, (x) normal wear and tear; and warping of the drip tray or heat baffle. Camp Chef takes every precaution to utilize materials and finishes that retard rust and stand up to normal use.

ANY WARRANTIES IMPLIED BY LAW SHALL IN NO EVENT EXTEND BEYOND DURATION OF THIS EXPRESS WARRANTY. Some States do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. REPAIR OR REPLACEMENT AS PROVIDED HEREIN IS YOUR EXCLUSIVE REMEDY FOR ANY DEFECTIVE PRODUCT. IN NO EVENT SHALL WE BE LIABLE FOR ANY SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND ARISING OUT OF THE PURCHASE OR USE OF THIS PRODUCT, WHETHER BASED UPON CONTRACT, TORT, STATUTE OR OTHERWISE. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from State to State.

Because Camp Chef cannot control the quality of products sold by unauthorized sellers, this limited warranty applies only to Products that were purchased from Camp Chef or a Camp Chef authorized seller in the United States, unless otherwise prohibited by law. Camp Chef reserves the right to reject warranty claims from purchasers for Products purchased from unauthorized sellers, including unauthorized Internet sites. Please keep all original sales receipts from the authorized dealer. Proof of purchase is required to obtain warranty services. Any parts or products returned without written authorization will be discarded without notice.

To obtain warranty services submit a warranty request at www.campchef.com/customer-service/product-warranty or call (800) 650-2433. Our English speaking Product Specialists are happy to help.

Warranty applies to the United States and Canada.

If you have other products/category questions check out our Frequently Asked Questions page.

